

## STARTERS

**House Made Soup** 4.9 cup | 6.9 bowl  
Tomato Basil  
New England Clam Chowder

**Truffle Fries** 8.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

**Desert Fire Jalapeños** 8.9  
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

**Hummus Duo** 8.9  
Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

**Crab Stuffed Mushrooms** 9.9  
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

**Guacamole** 9.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH V+

**Seared Ahi Tuna\*** 11.9  
Seared rare, seaweed salad, Asian sauce.

**Spicy Thai Shrimp** 11.9  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

**Canyon Crab Flatbread** 12.9  
Crab meat, melted cheese, remoulade. GFO

**Canyon Nachos** 14.9  
Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

## GREENS

Add Chicken or Shrimp +8. Add Steak\* +10

**Sedona House** 5.9  
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

**Caesar** 6.9  
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

**Gorgonzola Chopped** 6.9  
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

**Vine-Ripened Tomato** 8.9  
Organic greens, vine-ripened tomatoes, red onion, feta, basil. House made balsamic vinaigrette. GF VO+

**Strawberry Beet** 9.9  
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

**Julie's Farmer** 9.9  
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

**Southwest Chicken** 10.9  
House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF

**Salmon\* Asparagus** 18.9  
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

## ARTISAN SANDWICHES + WRAPS

Served with choice of side. Gluten Free Bun +1.

**Alpine Chicken Sandwich** 9.9  
Grilled chicken, bacon, Alpine Swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

**Caribbean Crab Sandwich** 14.9  
House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO

**Cuban** 9.9  
Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted artisan roll. GFO

**Avocado Toast** 7.9  
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

**Crispy Chicken Sandwich** 12.9  
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

**Cheeseburger** 11.9  
7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO  
Add cherry-wood bacon +2

**Hangover Burger** 15.9  
7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

**STH Burger** 15.9  
7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

**The Beyond Burger** 15.9  
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

**Grilled Mahi Mahi Sandwich** 15.9  
Grilled mahi mahi, house cilantro-lime remoulade, pineapple mango salsa, greens, tomato, crispy fried onions, toasted potato bun. GFO

**Prime Rib Sandwich** 13.9  
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

**Vegetable Hummus Wrap** 11.9  
Hummus, lettuce, tomato, cucumber, fresh mozzarella, balsamic glaze, spinach tortilla.

**Southwest Chicken Wrap** 14.9  
House made chicken tenders, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tortilla.

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

\*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# HANDHELDS

## SLIDERS

### Crab Cake

House made, remoulade, greens,  
red onions. With greens.  
14

### 'Kobe Beef\*\*

Wagyu beef, Vermont cheddar,  
house made sauce, caramelized  
onions. With greens.  
10

## TACOS

### Acapulco Fish

Broiled mahi mahi, sautéed  
onions, avocado, pineapple  
mango salsa, chimi aioli,  
cilantro. With greens. GFO  
12

### Southwest Steak

Seasoned tender steak,  
black bean salsa, sautéed  
onions, chipotle aioli, cheddar  
cheese, fresh pico, cilantro.  
With greens. GFO  
12

### Santa Fe Shrimp

Crispy shrimp tossed with house  
made picante aioli, jicama slaw,  
pineapple mango salsa, cilantro.  
With greens. GFO  
14

## FLATBREADS

### South Rim Shrimp

Shrimp, mozzarella,  
parmesan, fresh pico,  
avocado, cilantro. GFO  
8

### Meat Lovers

Italian fennel sausage,  
pepperoni, red onion,  
mozzarella, parmesan,  
fresh basil. GFO  
8

### BBQ Chicken

Chicken, BBQ sauce,  
melted mozzarella,  
red onion. GFO  
8

### Margherita

Fresh basil, olive oil, garlic,  
tomato, fresh mozzarella,  
parmesan, balsamic  
reduction glaze. GFO V  
8

## ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.  
Toppings include: Seasoned Butter, Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

### Hand Cut Filet Mignon\* 33.9

7 oz. Choice Braveheart Black Angus Beef®.  
Topped with seasoned butter. Choice of two  
house made sides. GF

### Grilled Chicken 18.9

8 oz. Side of BBQ.  
Choice of two house made sides. GF HH

### Mahi Mahi 25.9

Certified sustainable, fresh caught.  
Grilled with choice of topping and two  
house made sides. GF HH

### Hand Cut NY Strip\* 34.9

12 oz. Choice Braveheart Black Angus Beef®.  
Topped with seasoned butter.  
Choice of two house made sides. GF

### Crab Stuffed Shrimp 22.9

Large shrimp stuffed with jumbo lump crab  
meat, fresh spinach, lemon butter, garlic  
whipped potatoes. GF

### Norwegian Salmon\* 23.9

Organic, certified sustainable, fresh caught.  
Grilled with choice of topping and two  
house made sides. GF HH

### Black Angus Flat Iron Steak\* 21.9

8 oz. USDA Choice.  
Choice of two house made sides. GF

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

### Primavera 14.9

Mixed seasonal vegetables, fettuccine  
tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +8

### Devil's Pass 20.9

Chicken, penne pasta tossed with a slightly  
spicy cream sauce, red onions, red peppers,  
mushrooms, tomatoes, parmesan, fresh basil.  
Add Italian fennel sausage +2.

## SIDES

All sides are GF.

### Organic Greens

+4

### Grilled Asparagus

+4

### Steamed Broccoli

+4

### Shoestring French Fries

+4

### Fruit

+4

### STH Bacon Succotash

+4

### Garlic Whipped Potatoes

+4

### Steamed Spinach

+4

### Southwest Corn

+4

### Sweet Potato Fries

+5

### Roasted Brussels Sprouts

+5

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# WINE

HOUSE 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	Villa Pozzi Moscato	Sicily, Italy	8   31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8   31
	Sartori Di Verona Pinot Grigio	Veneto, Italy	8   31
	Barboursville Pinot Grigio	Virginia	39
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9   35
	Cloudfall Sauvignon Blanc	Monterey, California	10   39
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8   31
	Hess Select Chardonnay	California	9   35
RED	Angeline Pinot Noir	California	8   31
	Meiomi Pinot Noir	California	11   43
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8   31
	Michael David 'Freakshow' Red Blend	Lodi, California	11   43
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8   31
	J. Lohr Syrah	Paso Robles, California	9   35
	Josh Cellars Cabernet Sauvignon	California	9   35
	Joel Gott 815 Cabernet Sauvignon	California	13   51
	Barboursville Cabernet Sauvignon	Virginia	37
ROSE	Los Dos	Campo de Borja, Spain	7   27
	Chapoutier Belle	Provence, France	9   35
SPARKLING	Chic Sparkling Cava Rosé	Catalonia, Spain	29
	Alzaia Prosecco	Veneto, Italy	7
	Wycliff Brut	California	7   27
	Mumm Napa Brut Prestige	Napa Valley, California	49

## WINES OF INTEREST

Paul Cluver Elgin Sauvignon Blanc	Western Cape, South Africa	43
Domaine des Herbauges Chardonnay	Loire Valley, France	12   46
Seghesio Zinfandel	Sonoma, California	54
Lovingston Cabernet Franc	Virginia	54

## RESERVE SELECTION

Moet & Chandon Brut Imperial	Champagne, France	72
Chateau de la Coste Margaux Bordeaux	Bordeaux, France	60
Orin Swift 'Pappillon' Red Blend	Napa Valley, California	110

# COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> White wine, fresh juices.	7   15
<b>Sedona Red Sangria</b> Red wine, brandy, fresh juices.	7   15
<b>Xique-Xique</b> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
<b>Mojito</b> Bacardi Rum, fresh mint, lime, soda.	9
<b>STH Mule</b> Pearl Vodka, Q Ginger Beer, lime.	10
<b>STH Orange Crush</b> Absolut Mandrin, Cointreau, fresh orange juice.	9
<b>Paloma</b> Exotico Reposado Tequila, lime, Q grapefruit soda.	9
<b>The Greyhound</b> Tito's Vodka, St. Germain Elderflower, grapefruit, rose.	10
<b>Skinny Girl Tangerine Pom Spritzer</b> Skinny Girl Vodka, tangerine, POM juice, soda.	9
<b>Prickly Pear Margarita</b> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
<b>El Patron Margarita</b> Patron, fresh juices, Grand Marnier float.	13
<b>Smoked Old Fashioned</b> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12
<b>Smoked Manhattan</b> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

## T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.  
9.9

**We will donate \$1 to the Tunnel to  
Towers Foundation for every  
T2T Lemon Basil Martini sold!**

We are a proud supporter of the  
Tunnel to Towers Foundation,  
an organization that honors our  
nation's first responders  
and military heroes.



**#LETUSDOGOOD**

<b>Red Rock</b> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Pomegranate Blueberry</b> Pearl Blueberry, blood orange, POM juice.	10
<b>Watermelon</b> Tito's Vodka, fresh squeezed lime juice, watermelon.	11
<b>Havana Coconut</b> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>The Sedona</b> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Dirty Goose</b> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

## BEVERAGES

<b>Coca-Cola Products</b>	<b>3</b>
<b>Craft Root Beer</b>	<b>3.5</b>
<b>Saratoga Water</b> 28oz, Sparkling or Still	<b>6</b>
<b>Mighty Leaf Teas</b>	<b>2.75</b>
<b>French Press Coffee</b>	<b>2.75</b>

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Marrakesh Mint</b> Marrakesh Mint Tea, lemon, mint, cucumber.	<b>5</b>
<b>Green Tea Mule</b> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	<b>5</b>
<b>Grapefruit Refresher</b> Grapefruit, lime, blood orange, soda.	<b>5</b>
<b>Cactus Lemonade</b> Prickly pear, pineapple, lemonade.	<b>5</b>